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Crust with two layers used for pizza - by pressing upper and lower crusts together and cutting to required shape

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 61260830	A	19861119	JP 85102639	A	19850516	198701 B
JP 93013606	B	19930223	JP 85102639	A	19850516	199311

Priority Applications (No Type Date): JP 85102639 A 19850516

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
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JP 61260830	A	4			
JP 93013606	B	4		A21D-013/08	Based on patent JP 61260830

Abstract (Basic): JP 61260830 A

In the prepn. an upper crust layer comprising wheat flour, a yeast, an oil, salt and water and a lower crust layer comprising a pie mixt. are formed into as folded with margine or butter spread over the mixt. are formed into a sheet with press rollers and a moving stand, and the sheet is cut into a prescribed shape and fermented at 38 deg.C for 20 minutes.

USE - A crust of pizza pie.

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Derwent Class: D11

International Patent Class (Main): A21D-013/08

International Patent Class (Additional): A21D-008/02